The coúlaoüa is a fruit which looks like pineapple but is smaller. 248 It furnishes hemp for the Caribs. [183]

The Carib cabbage is called táya. I have seen several kinds 262 among the Caribs, who consider it to be a good remedy. I have not [ST] delved into the problem of learning its virtues. I know there is one kind which has red-ribbed leaves. They press the juice which they mix [30] with urucu [body paint] and redden themselves with it, firmly believing that they make themselves pleasing to their enemies and that they have nothing to fear when they take this precaution. The other kinds of cabbages which are more common are added to their cooking instead of seasoning, and their tips are prepared like Spanish chard. The Caribs cook the roots and make a drink out of it. [453]

262 The Carib women take termite nests and fill their pots, which 222 are their ovens, and add some rotten and dry wood. When the fire is set it cooks slowly. [176] The Caribs are fond of honey and they know the trees where it can be found. When they see a honey fly going to a tree they place their ear against the tree. If they hear the buzzing of honey flies they fell the tree and take the honey which they distribute to each one in his calabash. They mix it with water and drink it immediately. The honey flies have no stinger although they swarm on the Caribs and tickle them with their tiny legs so much that they can scarcely bear it. [350] Lice are an appreciated delicacy. The Carib women roll them between their teeth and savor them for a quarter of an hour. I have tried to make them ashamed of it, but whatever I said about their imagined delicacy failed to provoke the disgust which they reserve only for lice born on the heads of those from another nation. [140]

Toads are eaten at Martinique like frogs. They are good. [239]

252 The Caribs do not have the patience to pluck the feathers out of a bird. I have been with them to the Saints where they catch birds called tuérou. First they cut off half of the wings on a piece of wood. Then they throw the bird in the fire, turning it over several times. They reach in and put it on a grill without cleaning it, and allow it to lie enveloped by smoke, sometimes for quite a while. They eat it without a sauce. They peal off only the outer skin and remove the guts. [240] The wives of the Caribs cook freshly caught fish in fresh water, often half-cleaned without being scaled. They season it with pepper. After they have poured off the sauce they use some small sticks of wood which they have taken from the fire to remove the fish from the pot. To divide and distribute it cleanly, they wash their hands with a mouthful